

2015 MN Cottage Food Producer Registration Training



Individual Exemption Status

- An individual is exempt from licensure under 28A.152 (Cottage Food Exemption) and does not need to get a food license if they meet the requirements described in this training.
- This exemption applies to individuals, not businesses.

2015 Cottage Food Exemption Requirements

An individual must meet the following requirements:

1. Prepare and sell only NON-potentially hazardous food and/or home-canned pickles, vegetables, or fruits with a pH of 4.6 or lower.
2. Label food with your name & address, the date produced, and the ingredients, including potential allergens.
3. Display a sign that says, “These products are homemade and not subject to state inspection.” If you are selling on the Internet, post this statement on your web page.
4. The person who makes the food must be the same person who sells the food.
5. Pickled fruits and vegetables must be produced and sold in Minnesota.

2015 Cottage Food Exemption Requirements

6. Sales may be from the home, at farmers' markets, community events, or on the Internet.
7. The food must be sold and delivered directly to the ultimate consumer by the person who made it.
8. Register with the Minnesota Department of Agriculture each and every year that you intend to sell food under the Cottage Food Law.
9. Cottage Food Law training is required every three years.
10. Your local city, county, or township may require you to buy a business license from them or prohibit your sales due to zoning requirements.
11. Food sales per individual cannot exceed \$18,000 in a calendar year.

Examples of potentially hazardous food that you cannot make at home and sell

- Food that originated from an animal and that is raw or cooked
- Food that is a plant that is cooked
- Food that consists of raw seed sprouts, cut melons, or garlic & oil mixtures

Examples of non-potentially hazardous food that you can make at home and sell

- Cookies
- Cakes
- Breads
- Brownies
- Candies
- Fudge
- Popcorn
- Fruit pies – NO cream pies or pies with meringue; no pumpkin pies
- Pickles
- Jams & Jellies
- Coffee, tea, lemonade
- **Depending on the recipe, some of these items could be potentially hazardous**

Are you feeling sick?

- Never prepare food if you feel sick. Never.
- You can transfer your illness to others through the food you prepare.
- Many foodborne illness outbreaks have been caused by people who prepared food when they were sick.

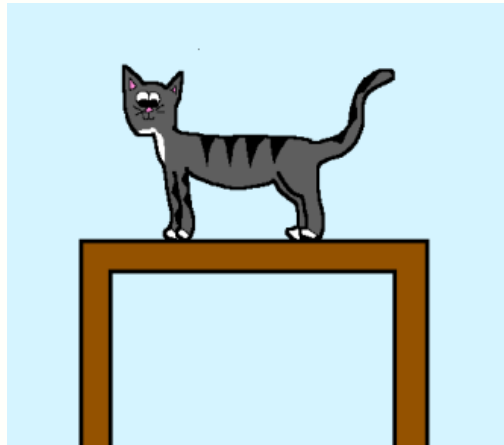


Good, Clean, Food Preparation Practices

Keep pets out of the prep area

Start with a clean table or counter top

Put on a hat, visor, or other restraint to keep your hair out of the food

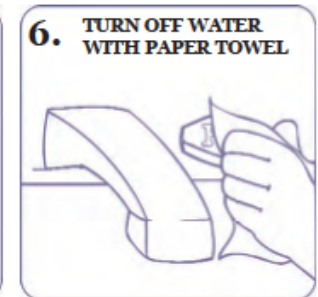
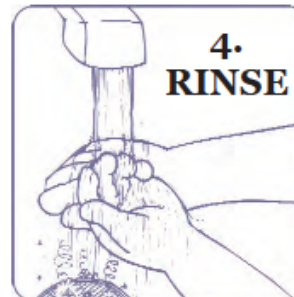


To prevent
contaminating
food, always wash
your hands before
getting started and
during production!

Hand Hygiene How-To

Does it matter how I wash my hands?

You have to rub your hands for at least 20 seconds to get rid of the bacteria. Follow these instructions:



How do I clean my hands with alcohol-based hand sanitizer?

Use enough to cover all the surfaces of your hands.



Minnesota Department of Health
Food Safety Center
625 N Robert St, PO Box 64975, St. Paul, MN 55164
651-201-5414, TTY 651-201-5737
www.health.state.mn.us

Images adapted with permission from the
Washington State Department of Health.

Label your food with a list of all of the ingredients and possible allergens

Ingredients

- Flour (wheat flour)
- Sugar
- Butter (cream, salt, coloring)
- Vanilla
- Baking soda
- Salt

- Sub-ingredients should be listed

Allergens

- Eggs
- Milk
- Wheat
- Tree nuts
- Peanuts
- Soy ingredients
- Fish
- Shellfish

For specific label requirements go to this page:

www.mda.state.mn.us/food/safety/basic-label-req.aspx

Protecting your Food from Contamination

During storage and transport

- Keep food wrapped or in a covered container
- Set food in a clean box or cooler for transport
- Store food up off the floor or ground

During display

- Keep food covered, wrapped or sealed in packaging
- Do not handle with bare hands; use utensils or disposable gloves
- Store food off the floor or ground



Questions?*

Contact the MN Department of Agriculture Dairy and Food Inspection Division at:

Email: mda.cottagefood@state.mn.us

Phone: 651-201-6027



*Please continue to the next slide for test questions and answers to complete your training.



2015 MN Cottage Food Law Training Test Questions and Answers

The following questions pertain only to
products prepared and sold under 28A.152.

Question 1 of 10: True or False?

I make chocolate chip cookies and my teenagers are allowed to sell them.

Answer 1 of 10:

False. The individual who sells the food must be the same one who makes the food.

Question 2 of 10: Complete the sentence below.

I can sell food I produce to _____

1. my local grocery store.
2. my local restaurant.
3. my local co-op.
4. the ultimate consumer.

Answer 2 of 10:

4. the ultimate consumer. You can only sell your food products directly to the people who will consume it.

Question 3 of 10:

Of the examples below, which foods are you not allowed to make and sell? Select all that apply.

- A. Jams and jellies
- B. Milk shakes
- C. Egg salad
- D. Pumpkin pies
- E. Pickled beets

Answer 3 of 10:

B., C., and D. are the correct answers. You are not allowed to make and sell milk shakes, egg salad, or pumpkin pies under this law. Only non-potentially hazardous food is allowed.

Question 4 of 10:

Of the examples listed below, which foods are you allowed to make and sell?
Select all that apply.

- A. Hot dogs and hamburgers
- B. Beef jerky
- C. Ice cream
- D. Breads and cookies
- E. Dill pickles

Answer 4 of 10:

D. and E., breads, cookies, and dill pickles. These are examples of non-potentially hazardous foods.

Question 5 of 10: True or false?

I can make food to sell if I have a headache.

Answer 5 of 10:

True. If you have a headache, then you can still make food because you cannot spread it to anyone else. But if you have nausea, vomiting, or diarrhea, you cannot make food to sell because you can spread these illnesses through the food.

Question 6 of 10: True or false?

Your pet's paws and your hair are clean.

Answer 6 of 10:

False. Think about where a cat's paws are when they use the litter box. Think about how you feel when you find hair in your food. Keep pets out of the food preparation areas and wear a hair restraint when preparing food.

Question 7 of 10: True or false?

Everyone washes their hands after using the toilet.

Answer 7 of 10:

False. Lack of handwashing is actually one of the top 10 reasons why people become sick from food every year. Some people call it the stomach flu. It's actually food poisoning.

Question 8 of 10:

Based on the recipe in the box, which allergens must be labeled? Pick all that apply.

Ingredients:

1 1/2 cups **wheat flour**

1 teaspoon **baking soda**

1 cup **sugar**

1 teaspoon **vanilla**

2 cups **chocolate chips**

1/2 cup **butter**

1 **egg**

- A. Fish
- B. Tree nuts
- C. Peanuts
- D. Soy
- E. Wheat
- F. Eggs
- G. Milk
- H. Crustacean Shellfish

Answer 8 of 10:

E., F., and G., wheat, eggs, and milk are the correct answers. Allergens are contained in many commonly used ingredients, such as wheat in flour, milk in butter, and egg either in whole or liquid eggs.

Additional allergens to consider would be tree nuts if they are added to the recipe, or soy in non-stick pan sprays. Check labels on some of your food packages. You may be surprised at the allergens listed.

Question 9 of 10:

What is the best way to transport or store your food?

- A. In the back of your car next to the diaper bag.
- B. In the back of your pick-up truck next to the gas can.
- C. In a clean box or cooler, and up off the ground.
- D. On the grass, under the display table, next to the dog.

Answer 9 of 10:

C. is the correct answer. Keep your food stored in a clean, dry place to protect it from contamination.

Question 10 of 10: What do I do now that these steps are completed?



Step one: Complete the Cottage Food Producer Registration training



Step two: Based on the training, determine if you are eligible to register for this license exemption

Answer 10 of 10: Next Steps



- Step three:** Download the registration form here: www.mda.state.mn.us/cottagefood
You can also request a paper copy of the form by contacting our main office:
651-201-6027 or mda.cottagefood@state.mn.us

- Step four:** Send in the registration form. You can email the form or mail it in:

Mda.cottagefood@state.mn.us	or	MINNESOTA DEPARTMENT OF AGRICULTURE ATTN: Cashier 625 Robert Street North Saint Paul, MN 55155-2538
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- Step five:** MDA will send you a document stating that you are registered. If an email address is provided the document will be sent electronically, otherwise a paper copy will be mailed.

Additional Information

Please see the MDA website (www.mda.state.mn.us) for the following related documents:

- Cottage Food Producer Exemption language
- Cottage Food Producer Registration Factsheet
- Cottage Food Producer Exemption FAQs